

Savoury flavouring for yogurt

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Abstract of **GB2294625**

Savoury flavouring for yogurts comprise rosaceous fruit, preferably one or more of apple, pear, plum and/or damson. The savoury flavouring additionally comprises one or more vegetables, herbs and/or spices.

The application also provides yogurts flavoured with such savoury flavourings.

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Description of **GB2294625**

SAVOURY YOGURTS

This invention relates to flavoured yogurt particularly with savoury flavourings and to savoury flavourings therefore.

Yogurts flavoured with soft-fruit or artificial flavourings are well known in the art, however, attempts to make yogurts with a savoury vegetable, herb and/or spice flavour with a commercially viable shelf life have proved to be unsatisfactory. The problem that people have had in the past is that the savoury flavourings, when added to the yogurt rapidly, lose their flavour making them commercially unattractive.

It is therefore an object of the invention to provide flavourings for use in yogurt which do not taint when added to yogurt, and to yogurt formed with such flavourings. These flavourings enable the yogurt to have a relatively long shelf life of, for example, up to 28 days.

The invention therefore allows a wide range of new flavoured yogurts to be marketed.

The invention is based on the surprising finding that adding rosaceous fruit, particularly from fruit trees such as apple, pear, plum or damson, to the flavouring increases the stability of the flavouring in the yogurt.

Therefore, according to the invention, there is provided a flavouring for yogurt comprising rosaceous fruit. Preferably the fruit is selected from apple, pear, plum and damson, and in particular cooking apples such as Bramley, in a concentration of preferably 9 to 31 weight percent.

Preferably the flavouring is savoury flavouring.

The stabilising action of the fruit, in part, may be due to the presence of pectin, calcium-magnesium salts of polygalacturonic acid, which is present in all of the preferred fruit. Acid solutions of pectin form gels with sugar which may have a stabilising effect on the savoury flavouring.

The invention therefore also provides a savoury flavouring for yogurt comprising pectin. The pectin may be provided in the form of the isolated polysaccharide which is commercially available.

Sugar, at a concentration of preferably up to 12% weight, may be added to the savoury flavouring, though this may not be necessary if there is sufficient fruit sugars present in the ingredients.

The flavouring is usually added to a plain yogurt base at a concentration of 12-20% and in particular 16% weight percent, though this may vary as taste demands.

Vegetables, such as celery, tomato, beetroot, courgette, pepper, marrow, onion, sweetcorn, leeks, parsnips, swede, carrots, beans or potato may be used together or singularly in the savoury flavouring. Herbs, such as chives, garlic or basil, or spices, such as chilli powder, may also be used in the savoury flavouring.

Preferably a preservative, such as potassium sorbate, is added to the yogurt base.

The invention also includes a yogurt including a flavouring as foresaid and a method of producing a yogurt by applying a flavouring as foresaid to a yogurt base.

Examples

The following examples show examples of the ingredients used in the production of savoury flavourings using apple as the fruit. Damsons and plums have been equally successful in acting to prevent the deterioration of the savoury flavouring when added to yogurt.

Typically, the ingredients are diced, mixed together, rapidly brought to the boil, and boiled for about 10

minutes. When pieces of vegetable are used this produces a savoury flavouring with vegetables with a crisp texture.

Typically the savoury flavouring is added to a plain yogurt base at a concentration of 12-20 weight percent. A concentration of 16 weight percent is usual, though a strong savoury flavouring, such as Example 3 or Example 6 is preferably used at a concentration of 12 weight percent.

The yogurt may also have modified starch and a preservative such as potassium sorbate added.

All of the quantities given in the following examples are in weight percent.

Example 1, celery and onion

Celery 46.5

Onion 14.0

Cooking apples diced 30.2

Sugar 4.7

Water 4.7

Example 2, beetroot and onion

Beetroot 61.9

Cooking apples diced 19.0

Onion 9.5

Sugar 4.7

Water 4.7

Example 3, tomato, onion and chilli powder

Plum tomatoes minced 74.4

Onion 9.3

Cooking apples diced 9.3

Chilli powder 0.02

Sugar 4.6

Water 2.3

Example 4, courgettes, onion and ginger

Courgettes 61.9

Cooking apples diced 14.3

Onion 14.3

Sugar 4.8

Ginger 0.03

Water 4.8

Example 5, pepper and sweetcorn

Mixed peppers 60.0

Cooking apples diced 15.0

Sweetcorn 15.0

Sugar 5.0

Water 5.0

Example 6, tomato and garlic

Plum tomatoes 70.0

Onion 10.0

Cooking apple diced 10.0

Sugar 5.0

Tomato juice 5.0

Garlic 0.02

Example 7, marrow, onion and basil

Marrow 65.0

Cooking apple diced 15.0

Onion 10.0

Sugar 5.0

Basil 0.02

Water 5.0

Example 8, leeks, chives and sweetcorn

Leek 18.6

Sweetcorn 53.5

Chives 9.3

Cooking apples diced 9.3
Sugar 4.7
Water 4.7
Example 9, parsnips, swede, carrot and herbs
Parsnips 17.6
Swede 26.4
Carrot 26.4
Cooking apple diced 20.7
Sugar 4.4
Mixed herbs 0.02
Water 4.4
Example 10, carrot, beans, onion and sweetcorn
Carrots 28.6
Green beans 28.6
Cooking apples diced 9.5
Onion 9.5
Sugar 4.8
Sweetcorn 14.3
Water 4.8

The following examples have been formulated to appeal to, and be suitable for, young children and use pureed vegetables: :

Example 11, beetroot and onion
Beetroot puree 60.0
Apple puree 20.0
Onion puree 10.0
Sugar 5.0
Water 5.0
Example 12, celery and onion
Celery puree 46.5
Apple puree 27.9
Onion puree 14.0
Sugar 9.3
Water 2.3
Example 13, parsnips, swede and carrot
Parsnips puree 17.6
Swede puree 26.4
Carrot puree 26.4
Cooking apple puree 20.7
Sugar 4.4
Water 4.4
Example 14, carrot, beans, onion and sweetcorn
Carrots puree 28.6
Green bean puree 28.6
Cooking apple puree 9.5
Onion puree 9.5
Sugar 4.8
Sweetcorn 14.3
Water 4.8
Example 15, potato and carrot
Potato puree 33.3
Carrot puree 33.3
Apple puree 22.2
Sugar 11.1
Example 16, bean and potato
Runner bean puree 28.6
Potato puree 28.6
Apple puree 28.6
Sugar 4.2

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Claims of **GB2294625**

- CLAIMS: 1. A savoury flavouring for yogurt comprising rosaceous fruit.
2. A savoury flavouring for yogurt as claimed in claim 1, wherein the rosaceous fruit is selected from one or more of apple, pear, plum and/or damson.
3. A savoury flavouring for yogurt as claimed in claim 2, wherein the rosaceous fruit is apple.
4. A savoury flavouring for yogurt as claimed in any previous claim additionally comprising up to 12% by weight of an added sugar.
5. A savoury flavouring as claimed in any previous claim, additionally comprising one or more vegetables.
6. A savoury flavouring according to claim 5, wherein the vegetables comprise one or more of celery, tomato, beetroot, courgette, pepper, marrow, onion, leeks, parsnips, swede, carrots, beans and/or potato.
7. A savoury flavouring as claimed in any previous claim additionally comprising one or more herbs.
8. A savoury flavouring according to claim 7, wherein the herbs comprise one or more of chives, garlic and/or basil.
9. A savoury yogurt as claimed in any preceding claim additionally comprising one or more spices, such as chilli powder.
10. A yogurt comprising a savoury flavouring as claimed in any previous claim.
11. A yogurt according to claim 10, wherein the savoury flavouring is added to a plain yogurt base at a concentration of 12-20 weight % and in particular 16 weight %.
12. A yogurt as claimed in claims 10 or 11, wherein the rosaceous fruit within the savoury flavouring increases the stability of the flavouring of the yogurt.
13. A yogurt comprising a yogurt base, flavouring and rosaceous fruit, wherein the rosaceous fruit increases the stability of the flavouring of the yogurt.
14. A method of producing a savoury flavouring according to claims 1-9.
15. A method according to claim 14, wherein whole rosaceous fruit are used to produce the savoury flavouring.
16. A savoury flavouring for yogurts substantially as hereinbefore described with reference to the accompanying description.
17. A yogurt substantially as hereinbefore described with reference to the accompanying description.
18. A method of producing a savoury yogurt flavouring substantially as hereinbefore described with reference to the accompanying description.

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